



SASSAFRASS-MARINATED MALLARD SATAYS

4 mallard breasts	4 cloves garlic, crushed
½ c. soy sauce	2 Tbs. grated fresh ginger
½ c. red wine	Juice of 1 lime
Sassafras wood	

Thai Peanut Dipping Sauce:

2 tsp. vegetable oil	1/4 c. soy sauce
4 cloves garlic, chopped	1 tsp. brown sugar
1 c. water	Juice of 1 lime
1 small fresh chili pepper, chopped	
1/3 c. 100% peanut butter (crunchy is best)	

**Now We're
Cookin'!**
with
Martha Daniels

Soak 6" x 1" sticks of sassafras wood in water overnight.

Cut mallard breasts into 3/4" strips and marinate for at least one hour in mixture of soy sauce, wine, garlic, ginger and lime juice. Thread breast strips onto skewers.

Fill one side of a kettle-style grill with a generous amount of charcoal briquettes and top with the sassafras sticks. Place the meat on the grill opposite the charcoal for indirect heat and cook until just pink in the middle. Don't overcook! Serve hot with dipping sauce..

Dipping sauce: Heat oil in a small saucepan, add garlic & chili pepper and cook briefly. Add remaining ingredients and cook until thickened. Serve dipping sauce warm or at room temperature.